

COOKIES FOR ROOKIES



A choice collection
of cookie recipes
that will soften the
heart of the toughest
soldier.

7th EDITION

Presented by JOSEPH BURNETT CO., BOSTON, MASS.

MAKERS OF BURNETT'S *pure* VANILLA

TOP SERGEANT—top rank for appetite appeal (Raisin Cookies)



$\frac{1}{2}$ cup shortening
 1 cup white corn syrup
 1 egg
 $\frac{1}{2}$ tsp. BURNETT'S PURE CINNAMON EXTRACT
 1 tsp. BURNETT'S PURE VANILLA
 2½ cups flour

$\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ tsp. baking soda
 2 tps. baking powder
 1 cup apple sauce
 $\frac{1}{2}$ cup chopped nut meats
 $\frac{1}{2}$ cup chopped raisins

Cream shortening with white corn syrup, egg, BURNETT'S PURE CINNAMON EXTRACT and BURNETT'S PURE VANILLA. Sift together flour, salt, baking soda and baking powder. Alternate adding this to the creamed mixture, with the apple sauce—fold in chopped nut meats and raisins—drop from a spoon onto a greased cookie sheet—bake in 350° oven—this makes 50 to 60 medium-sized cookies.

INSPECTION—will pass the closest inspection (Fig Oat Cookies)

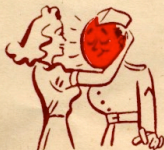


1 cup dried figs
 1 cup rolled oats
 $\frac{1}{2}$ cup sugar
 1 cup all purpose flour
 $\frac{1}{2}$ teas. soda

$\frac{1}{2}$ teas. salt
 1½ teas. Burnett's Maple Extract
 $\frac{3}{4}$ cup shortening
 1 egg

Rinse figs in hot water, clip stems and put through meat chopper, using medium knife. Add oats and blend thoroughly. Combine with sugar and flour sifted with soda and salt. Add shortening and mix with fingers until well blended. Add BURNETT'S IMITATION MAPLE EXTRACT and beaten egg. Continue mixing. As there is no liquid it is necessary to cream well with the fingers. Shape into ball about the size of a walnut and place on greased baking sheet. Flatten with fingers. Bake about 12 minutes in a moderately hot oven (400°). Makes about three dozen small cookies.

GIRL FRIEND—when a honey keeps a date (Honey Cookies)



$\frac{1}{2}$ cup shortening
 1 cup honey
 3 eggs
 1½ cups flour

1 tsp. baking powder
 1 tsp. BURNETT'S PURE VANILLA
 1 cup chopped nut meats
 1 cup chopped dates

Cream shortening with honey—add well-beaten eggs. Have sifted together, flour and baking powder and add to creamed mixture—then add BURNETT'S PURE VANILLA, chopped nut meats and chopped dates—spread in a greased pan and pat out to about ¼-inch thickness—bake in 350° oven until done—takes 40 to 45 minutes—turn out onto a board or cloth and cut in strips—sprinkle lightly with powdered sugar—better if kept a day or so.

FOR LUNCH BOX DUTY

Cookies win Top Honors on the Home Front!

AWOL—a welcome addition to guardhouse rations

(Peanut Cookies)



- 1/2 cup shortening
- 1/2 cup peanut butter
- 1/2 cup sugar
- 1/2 cup white corn syrup
- 1 egg
- 1 tsp. BURNETT'S PURE VANILLA

- 1 1/2 cups flour
- 1/2 tsp. baking soda
- 1 tsp. baking powder
- 1/2 tsp. salt
- Chopped peanuts (Optional)

Cream together shortening, peanut butter, sugar and white corn syrup—add well-beaten egg and BURNETT'S PURE VANILLA. Sift together flour, baking soda, baking powder and salt—add dry ingredients to first mixture, blending until smooth—chill dough until firm—make into balls about the size of a small walnut and roll in chopped peanuts—place on a cookie sheet, not necessarily greased, and bake in a 350° oven—takes 12 to 15 minutes—makes 70 to 75 cookies.

ATTENTION—these will attract it every time

(Molasses Cookies)



- 3/4 cup shortening
- 1 cup molasses
- 1 cup brown sugar
- 1 egg
- 3/4 cup hot water
- 4 cups flour
- 1/2 tsp. salt

- 1 tsp. baking soda
- 1 tsp. BURNETT'S PURE CINNAMON EXTRACT
- 1/2 tsp. ground ginger
- 1 tsp. BURNETT'S PURE VANILLA
- 1/2 cup chopped nut meats or raisins (Optional)

Cream shortening with molasses, brown sugar and egg, adding hot water—stir well and add these dry ingredients which have been sifted together, flour, salt, baking soda and ground ginger—blend well—add BURNETT'S PURE CINNAMON EXTRACT and BURNETT'S PURE VANILLA, also chopped nut meats or raisins—drop from a teaspoon onto a greased pan—bake in a 350° oven until done. Before baking, this dough may be chilled slightly, rolled and cut into any desired shape, if preferred.

AT EASE—relaxes everybody's sweet tooth

(Prune and Nut Cookies)



- 1/2 cup shortening
- 1/2 cup either brown or white sugar
- 1/2 cup dark molasses
- 1 large egg (or two small ones)
- 3/4 cup buttermilk
- 3 cups flour
- 1/2 tsp. baking soda

- 1/2 tsp. salt
- 2 tps. baking powder
- 2 cups cooked chopped prunes
- 1/2 cup chopped nut meats
- 1/2 tsp. BURNETT'S PURE VANILLA
- 1/2 tsp. BURNETT'S PURE LEMON

Cream shortening with sugar, molasses and egg—add buttermilk—have ready flour which has been sifted with baking soda, salt and baking powder, then combine this with the creamed mixture—add chopped cooked prunes, chopped nut meats, BURNETT'S PURE VANILLA and BURNETT'S PURE LEMON—mix all together thoroughly and drop on a greased cookie sheet—bake in a 375° oven—should make about 45 to 50 medium-sized cookies.

A CALL TO THE COLORS — USE BURNETT'S COLOR KIT
Red, Yellow, Blue, Green — U. S. Certified Food Colors

CHOW CALL—makes the boys come running (Cup Cakes)



$\frac{1}{2}$ cup shortening
 $\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ cup white corn syrup
 2 eggs
 1 tsp. Burnett's Pure Vanilla
 $\frac{1}{2}$ tsp. Burnett's Pure Lemon Extract

$\frac{1}{2}$ cup milk
 2 cups flour
 $2\frac{1}{2}$ tps. baking powder
 $\frac{1}{2}$ tsp. salt
 Coarsely ground or chopped
 nut meats

Cream shortening with sugar and corn syrup. Beat eggs until thick and frothy. Add to creamed mixture. Add BURNETT'S VANILLA AND LEMON EXTRACT. Sift together flour, baking powder and salt. Alternate these dry ingredients to the cream mixture, with the milk. Grease small muffin pans lightly and put about a tablespoon of the nut meats in the bottom of each muffin pan. Place the batter over the nut meats, filling each pan not more than two-thirds full. Bake about twenty minutes in a 350° oven until done. Makes about 20 cakes.



LOVE and KISSES—a Brownie you won't forget (Chocolate Brownies)

$\frac{1}{2}$ cup shortening
 $\frac{1}{2}$ cup dark corn syrup
 $\frac{1}{2}$ cup brown sugar
 $\frac{1}{2}$ cup chocolate chips melted
 $\frac{3}{4}$ cup cake flour

$1\frac{1}{2}$ teas. baking powder
 $\frac{1}{2}$ teas. salt
 2 eggs
 $\frac{1}{2}$ cup chopped nuts
 $\frac{1}{4}$ teas. Burnett's vanilla

Cream shortening until fluffy. Add corn syrup gradually, creaming while adding. Add sugar gradually, creaming while adding. Stir in melted chocolate. Sift together dry ingredients; add $\frac{1}{4}$ of them to creamed mixture, beating while adding. Add the eggs, well beaten, then the remaining dry ingredients, BURNETT'S VANILLA and nuts. Turn into well greased 9 x 9" cake pan and bake in a moderate oven (350°) for about 30 minutes. Cut immediately into squares with a sharp knife. Makes about 25 brownies.



ON THE ALERT—a guard for safe traveling

1. Make cookies that will stay moist.
2. Always use BURNETT'S EXTRACTS—noted for quality since 1847. Your good cookies deserve the best flavor.
3. Pack carefully. Use a strong, cardboard box. Line with wax paper. Put strips of cardboard between each row so they won't slip. Put wax paper between each layer. Stuff any empty spaces with crumpled pieces of wax paper. Fill any space left at top of box

with shredded tissue paper or layers of paper towels.

4. Be sure the cookies do not slip before wrapping box.
5. Wrap in heavy paper.
6. Tie string firmly, knotting it where, it crosses, both back and front.
7. Address plainly. It's safer to print.
8. Use BURNETT'S LABELS. (See offer below.)



Ten of these handy labels are yours for one carton top of any Burnett Product—Burnett's Extracts—Food Colors—Pie Crust Mixture—Muffin Mix. Address Joseph Burnett Company, 437 D Street, Boston, Mass.